

## **BREAKS AND BREAKFAST**

### **Get up and go - \$12.95**

Selection of crunchy, all natural cereals and granola with organic 2% milk  
Fruit, berry, low and non fat organic yogurts  
Sustainable grown carrot-walnut and cinnamon-banana coffee cake  
Soft brioche rolls, sweet butter and preserves

### **Community breakfast - \$23.95**

Array of northeastern grown apples, and pears, kiwi, sweet pineapple and winter citrus fruits  
All natural fruit, dried berry and walnut mueslix drizzled with small apiary honey  
Locally baked bagels with savory chive and sweet berry cheese spreads  
Freshly baked, wild Maine blueberry muffin  
Fruit, berry, low and non fat organic yogurts  
Cage free scrambled eggs with New England farms cheddar cheese.  
Jansal Velleyapple wood smoked bacon, all natural chicken apple sausage  
Maine potatoes sautéed with caramelized onions

Whole wheat crepes, caramelized fruit with Vermont maple syrup - \$7.95

Breakfast pizza with New England cheddar, Pennsylvania baby bellas, soft scramble eggs - \$6.95

Apple wood smoked bacon, chicken sausage - \$7.50

Breakfast includes fresh squeezed orange and grapefruit juices  
Freshly brewed fair trade coffee, decaffeinated coffee, and collection of teas

### **Pastry Shop - \$10.95**

House baked fruit and nut breads, scones with devonshire cream

### **Countryside - \$4.95**

New England artisan organic cheese, sliced baguettes, apple and pear wedges with caramel dip, flat bread with assorted multi grain crackers

Lipton Pure Leaf Teas ad Juices  
Bottled Water

## LUNCH

### Starter

Natural grown baby spinach, roasted pear, spiced pumpkin seeds, hudson valley goat cheese, tarragon vinaigrette

Organic mesclun greens, roasted butternut squash, filberts with a mint cranberry dressing

Flat Bread with local green's, wild mushrooms, goat cheese and garden herbs salad

Berkshire goat cheese crostini with gathered greens, seven year balsamic drizzle, poached beats and shallots

Maine jonah crab cake, braised winter greens, fennel aioli

### Entree

Chimichurri grilled flat iron steak – Served with Roasted fingerling potatoes, flash sautéed shaved brussel sprouts and fennel - \$26.95

Shitake, soy and ginger glazed mahi-mahi, smoked tofu – Served with Stir fry natural grown vegetables, lemongrass ponzu vinaigrette - \$25.95

### Dessert

House made doughnut shop bread pudding with cinnamon ice cream

All plated lunches consist of starter, entree and dessert; and include freshly brewed fair trade coffee, decaffeinated coffee, and collection of teas

## **DINNER**

### **Starter**

Roasted Butternut Squash Bisque  
Farm Fresh Baby Spinach and Citrus Fruit Salad with Shaved Radishes and Apples

### **Entrée**

Searched Chili Pepper Dusted Artic Char with Crispy Potato Cake and Seasonal Farm Fresh  
Vegetables - \$30.95

Grilled Natural Raised Filet with Natural Au Jus with Local New Potatoes and Seasonal  
Farm Fresh Vegetables - \$34.95

### **Dessert**

Fresh Local Seasonal Fruit Cobbler with Vanilla Ice Cream  
Double Chocolate Grand Marnier Torte